Joan's Oreo Truffles

Ingredients:

1 package Oreo Cookies (45)
1 (8 oz) pkg cream cheese softened
2 (8 oz) packages semisweet baking chocolate, melted

Directions:

1. Crush 9 of the cookies to fine crumbs in a food processor; reserve for later use. (This can be done in a zip lock bag with a rolling pin.)

2. Crush remaining 36 cookies to fine crumbs and place in medium bowl.
3. Add the cream cheese and mix until well blended.
4. Roll cookie mixture into 42 balls, about 1” in diameter, then chill ½ hour
5. Dip the balls in the melted chocolate and place them on a wax paper covered baking sheet. (Any left over chocolate can be stored at room temperature for another use).
6. Roll the dipped balls in the reserved cookie crumbs.
7. Refrigerate until firm, about 1 hour, before serving.
8. Store leftover truffles, covered, in the refrigerator.